



Grow Your Own Mushroom Kit Directions

1) Your mushroom grow kit is a sawdust and soy hull block that has been completely colonized by mushroom mycelium. Take the block and place it on its side, exposing a side where the block presses right up against the plastic bag. Take a sharp knife and slice a 5-6 inch slice along the bag. (If not already sliced to start growing) Gently squeeze out any air left in the bag, take the loose flap without mushroom substrate in it, and fold it underneath the kit. The mushroom mycelium will sense the oxygen in the air and produce mushroom 'pins', another word for 'baby mushrooms'. This should begin to happen within two-four weeks of slicing your bag depending on the variety. Oyster and Lion's Mane grow the quickest whereas Chestnuts take the longest.

2) Mushrooms need proper humidity and ventilation to survive. A temperature between 50-70 degrees is desirable. Place your sliced bag in the most humid part of your home and outside of direct sunlight. We suggest putting your bag on a kitchen counter somewhat close to a sink. If your home is really dry you may want to make a humidity tent to place over your bag. Simply take a trash bag or other loosely fitting plastic bag and put PLENTY of 1/2 inch holes. Mushrooms need oxygen to survive! Mushrooms that look stringy or strange are usually growing that way because they need more air!. Spray the outside of your block near the slice at least once per day. If you choose to use a humidity tent make sure to spray the inside of the tent once per day to maintain humidity. You can also keep your block in the shipping box, tape up the flaps of the box to help create a humid area. If you use this method you will want to make your slice on the top of the bag and fold/tape down the access plastic to eliminate too much air in the bag.

3) Harvest your mushrooms when they resemble the photograph on the front of your kit! Mushrooms grow quickly, so when you spot your first mushroom pins keep a close eye on them. The warmer the environment the faster they will grow. Mushrooms should be ready to harvest 2-10 days after pin formation.

4) The first flush off your block will be the largest, you may choose to attempt a second, third, or even fourth fruiting off your block! Harvests usually diminish in size with each consecutive fruiting. We recommend giving your block a 3 day break from spraying, soak your block in cold water for 20 minutes, and then re-start the process of spraying your blocks with water daily!